

HYDE PARK

Chas. Young has gone to Burlington, where he is taking a special course at the Burlington Business College.

F. C. Nichols comes out with an up-to-date meat vehicle. "Sanitary and all the modern improvements," he says.

Mary Pickford in "Suds," delighted a large audience at the movies last Friday night. Next Friday night, "Lavender and Old Lace."

Vernon W. Jewett Dead

(Montpelier Evening Argus)

Vernon W. Jewett of Middlesex Center, Road and many years a blacksmith in this city, died Jan. 25. Mr. Jewett was located for many years on the Worcester Branch road where his shop was situated. Of late years he carried on a shop at the corner of Northfield street and Winooski avenue. Mr. Jewett also conducted a strawberry farm and raised many berries, supplying local markets and many private families. He gave up most of his work, however, after his operation. The funeral was held Friday, Jan. 27. The family requested no flowers.

Mr. Jewett was born in Hyde Park Feb. 25, 1856, the son of Eli and Marie (Jewett) Jewett. His grandfather was a pioneer settler in Hyde Park, coming from New Hampshire, the old farm now in the Jewett family being part of the original tract of land cleared by him.

Mr. Jewett commenced his blacksmithing on the home farm while a boy, later going to Hyde Park to open a shop, afterwards moving to Morrisville where he did a good business for a number of years.

In 1894 the shop was destroyed by fire and Mr. Jewett moved to East Montpelier. It was here that he began raising strawberries for the market, being a pioneer in the berry business. At one time he had eight acres producing berries and picked two one-horse loads of berries a day during the height of the season. He came here in 1903 and since then continued in the blacksmith business. He was also engaged in berry raising, being much interested in the development of the Ever-bearing strawberry.

He also conducted a mill in Wrightsville and invented a machine, the first of its kind, to bend scrolls for polishing wheels. He manufactured scrolls for several years, later selling out to C. C. Putnam and Son. This scroll is still used in the stone sheds of this vicinity.

In the passing of Mr. Jewett the community loses a staunch old New Englander whose honesty and integrity was never questioned. He leaves to mourn his loss his wife, Agnes G., and two sons, Fred L. of this city and Raymond V., of New York city, and a brother, George O., of Waltham, Mass. Rev. C. D. Piper of the Baptist church will officiate at the funeral Friday at 2 p. m. The family requests that flowers be omitted.

NORTH HYDE PARK

Gihon Valley Grange

The last meeting was well attended. Let's keep it up. At the next meeting on February 18th the first two degrees will be conferred upon a class of 20 by the men's degree team. After the degree work the following program: Roll call of lady members to be responded to by readings; songs choir; question for discussion, How much time can the farmer, who has no other income than that of the farm, devote to public affairs? Speakers R. W. Crocker, F. Kneeland, E. Mudgett; piano duet, Louise Gray and Vivian McAllister; reading, Ethel Bowen; paper, "The father and son on the farm and the rights of each," by D. S. McAllister. This subject will be open for discussion; song, Jam's Parkhurst and George McAllister; discussion, poultry on the farm, Clara Newton, Jennie Kneeland, Maud Hogaboom; song, Florence Huntley; recitation, Temple Grimes; song Edgar Pratt; paper, Josie Mudgett; song Charles Hadley; reading, Susie Mudgett; reading, Hattie Hadley; recitation, Leila Page; song, choir.

SEEKS BEST WOMAN WORKER

Labor Newspaper of Rio de Janeiro Succeeds in Going the "Beauty Contest" One Better.

The "beauty contest" is gone one better by the Intransigente, a labor paper of Rio de Janeiro, which has started a contest to ascertain the best "manual or intellectual laborer of Brazil."

Simultaneous with the opening of a beauty contest by another journal of Rio, the Intransigente announced it would give a valuable prize to a woman or girl securing the largest number of votes for being the most skilled woman in any line of work.

The lists published by the Intransigente of the contestants and their standing include the names of stenographers, actresses, seamstresses, women in all branches of government work, laundry workers, telephone operators, shop girls and numerous others.

Contrary to expectations actresses do not head the list of contestants, the top place being occupied by Senhorinha Bailey, a seamstress, who has a total of more than 1,000 votes to her credit, says the New York Sun.

Don't delay in renewing your subscription. "Delays are dangerous."

The KITCHEN CABINET

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Let us fold away our fears
And put by our foolish tears,
And through all the coming years
Just be glad.

—J. W. Riley.

FOOD FOR THE FAMILY

Our dietitians tell us that the average American eats at least one-third more food than he needs. If we could learn to stop eating before we have reached the stage of being stuffed, and masticate what we do eat at least four times as long as we usually do, we would find that we would be satisfied with much less food, have less stomach trouble and live more useful, and efficient lives.

In almost every part of the United States there are apples to be found. Where there are no orchards, there are apples to be procured from the markets. As they are the most wholesome of fruits they should be served in a variety of ways, so that they never become monotonous.

For an entree to serve with the main dish at dinner there is no sweeter more attractive than baked apple slices. Core the apples before peeling; peel, then cut in slices one-half inch thick and place in a well-greased baking dish, giving each slice plenty of room so that they may be removed after baking without breaking. Sprinkle with sugar, a bit of butter and a thick grating of nutmeg. Bake and baste with a bit of hot water to start with, then with the juice of the apple. When tender serve one slice with the meat or as a separate dish.

Eggs Shirred With Sausages.—Prick six sausages all over and place around the edge of a baking dish, and cook in the oven until crisp; pour off the fat and cut the sausages into inch pieces; break three fresh eggs in the center of the dish, pour over two tablespoonfuls of fat and set in the oven to cook the eggs. Serve in the baking dish.

Apple Pie a la Mode.—Bake an apple pie as usual, and serve with a caramel ice cream, a spoonful on top of each piece when serving. To prepare the caramel, brown a cupful of sugar in a smooth omelet pan, add hot milk, and when melted add enough cream to make it as rich as one likes, a sprinkling of salt, and sugar to sweeten. Browning the sugar takes away its sweetness.

Nellie Maxwell

THE KITCHEN CABINET

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"Quaff ye the waters of Ramona's well,
Good luck they bring and secrets tell;
Blessed were they by sanded Friar,
So drink and wish for thy desire."

GOOD IDEAS FOR THE COOK

As food materials differ in price with the locality and with the season it is often impossible to follow a recipe, as we find some ingredient either too expensive or difficult to obtain. If the housewife understands the composition of foods she can substitute some other food material with good results.

For example, when butter is called for, chicken fat, sour cream, clarified bacon fat or some one of the butter substitutes may be used. Cream contains more water than butter, chicken fat less; so in using such fats this must be taken into account.

Chopped nuts are also added to dishes to add to the food value. All these things are invaluable knowledge for the housewife to have. It is easy to find from bulletins published by the United States Department of Agriculture almost anything in regard to foods.

The following data will be helpful culture almost anything in regard to foods:

One cupful of whole milk, two teaspoonfuls, all measurements level.
One cupful of cream, three tablespoonfuls; double cream, six tablespoonfuls.

Butter, one cupful, fourteen tablespoonfuls; the two unaccounted for, salt and moisture.

One cupful of English walnut meats, two-thirds of a cupful of fat.

Peanuts, one cupful, about one-third fat.

Chocolate, one square (one ounce), one tablespoonful of fat (scant).

Grated cheese (four ounces), one cupful; two and one-half tablespoonfuls of fat.

One egg yolk, a little more than a teaspoonful; a whole egg the same.

Vegitable oils, from which all water has been driven off, contain one cupful to one cupful.

In a cake in which two-thirds of a cupful of butter is required and one cupful of milk, using a cupful of cream, reducing the butter two tablespoonfuls and two tablespoonfuls of water added, will make the proportions right.

Nellie Maxwell

QUEER LINGO OF CATTLE MARKET

Sheep and Hogs Also Come in for Their Share of Weird and Slangy Expressions.

"SLUNK" CALF UNMARKETABLE

"Butcher Hogs" Are Most Popular and Must Be of Right Weight and Quality—"Mutton Sheep" Are Fat Ewes and Wethers.

In the marketing of cattle, sheep and hogs, often queer terms are used. Reporting the markets daily causes many a weird term to be coined and eventually adopted into the language. Here are given a number of common terms used in the course of live stock marketing. Even their users, in some instances, will be enlightened as to the full meaning:

Cattle Terms and Classes.

"Beef cattle" are the heavier, older, heifers or bulls, largely bought by the bigger slaughterers.

"Butcher cattle" are usually trim weight stock, either cows, or steers or heifers, carrying good flesh weighing 550 to 1050 pounds and highly desirable for the city butcher trade.

"Prime finished" heaves are those that have been made strictly fat, generally of 6 to 12 months liberal feed on grain, cake, molasses or other tried rations. "Ripe" is a similar term.

"Fancy" heaves are those that have the prime or ripe finish referred to above and in addition carry full quality due to being high grade or pure bred stock.

"Good," "fair," "medium," "plain," "common" and "inferior" are terms applied to livestock in varying degrees of flesh, condition and quality as they range down the line under the grade of prime.

"Corn fed" heaves usually refer to cattle that have had two to three



Prime Finished Heaves.

months or longer ration of generous grain feed.

"Short fed cattle" are those that have had from two to three months (time varying) of fairly generous rations.

"Worn up cattle" are those that have been fed for a very brief period, generally three to six weeks—time varying.

"Grassers" are cattle presumably fitted for market on the range or pasture alone.

"Canners" are poor thin animals, furnishing only low grade meat suited only for marketing in the form of canned product.

"Cutters" are animals one grade better than canners, but yet not carrying enough flesh to class as beef types.

"Scalwags," "shells," etc., refer to emaciated stock.

"Heretics" is a term mostly applied to lubred southern cattle between the



Butcher Hogs.

veal and yearling stage, weighing generally 150 to 300 pounds.

"Slunk" is a prematurely born calf—unmarketable.

"Yearlings" refer to cattle beyond the calf and under the two year class.

"Heavy yearlings" (southern) are stock generally weighing 275 to perhaps 450 pounds.

"Light yearlings" (southern) are cattle generally weighing 150 to 275 pounds.

"Muley" cattle are those that are without horns.

"Dogy" cattle are fine boned, trim southwestern stock, usually susceptible to quick finish on feed.

A "quiline" steer in the trade parlance is a poor, inferior animal having every appearance of disease, usually extremely lubred.

"Sausage" or "bologna" bulls are those not carrying flesh enough to be classed as beef types.

"Stockers" cattle are those suited to go back to the country primarily for further growth before being ready for feeding. Weights vary as to conditions, often reaching up to 850 pounds.

"Feeder" cattle are those with sufficient growth and flesh to make them suitable for placing immediately in the feedlots. Weights usually 850 pounds upwards.

FAIRM STOCK

BEST LOCATION OF HOG LOT

Simple Precaution May Be Means of Preventing Spread of Cholera—Isolate New Stock.

(Prepared by the United States Department of Agriculture.)

When hog cholera sweeps through a neighborhood, causing the death of hundreds of animals, a simple precaution, as the proper location of the hog lot, may be the means of preventing infection. Where not to have the hog lot is pointed out and other suggestions on the control and eradication of this disease are given in a leaflet published by the United States Department of Agriculture. Hog lots should be located away from streams and highways. Free range, streams, irrigation canals, etc., help in the spread of cholera outbreaks. Don't visit neighbors' hog lots or allow neighbors to visit yours if they have sick hogs. Infection may be carried by teams and wagons from highways; don't drive in to hog lots. Isolate for at least two weeks all new stock hogs and those just returned from exhibitions and sales. Don't borrow or lend hogs for breeding purposes if cholera is in the community.

Burn to ashes or bury four feet deep all animals that die on the farm and the unused internal organs of slaughtered animals; since they attract dogs, which may carry infection. If cholera appears in the neighborhood, confine your dog and encourage others to do likewise. Immunize herds located dangerously near infected centers. Careful attention to the feeding and handling of the herd after immunization is an important matter. Mange, lice and worms lower the vitality of hogs and render them more susceptible to disease.

If cholera appears in the herd, post warning notices so your neighbors will know about it, suggests the department. Have all susceptible hogs immunized at once by some one with special training and experience, preferably to a competent veterinarian. Insist that the temperature of all hogs be taken at time of treatment and an increased dose of serum given to those showing a temperature of 104 degrees F. or over. Confine all treated hogs to limited, clean quarters; keep on light, restricted diet for at least two weeks.



A Healthy Pork Family in the Alfalfa Field.

and give plenty of pure drinking water. Anti-hog cholera serum is not a cure, but when used as soon as cholera appears in a herd it seems to have a favorable effect on some animals in the very early stage of the disease. Don't rely on serum to cure sick hogs; it is primarily a preventive.

If the disease comes to your farm and runs its course, disinfect thoroughly afterwards all places where sick hogs have been. First, remove all infected manure and spread on fields inaccessible to hogs. Burn all litter, rubbish and old troughs from infected pens and lots. Turn over portable hog houses, exposing the interior to sunlight. Thoroughly clean pens and buildings in which sick hogs have been kept, and disinfect by spraying with compound cresol solution, one part to 30 parts of soft water. In summer, pastures and lots are usually made safe within three weeks by the action of sunlight. Fill, drain, or fence off mud wallows. Disinfect and board off all runs underneath buildings. Destroy hogs that don't fully recover; they may carry cholera infection.

Women Have Changed Little.

Women who danced for and with the Pharaohs put on the war paint just as enthusiastically as the lady of today.

A collection of the vanity pots of an Egyptian lady of quality, rescued from the tomb which held her mummified corpse, has just been brought to London. In it, wonderfully blown glass took the place of the silver toilet accessory of the present time.

Some of the glass pots are beautifully iridescent—due to the inroads made on the pots by the acid in the stibium with which they were filled, and with which the Egyptian beauty painted her eyelids, and eyebrows.

The collection included a heena pot still containing traces of the dye with which feminine Egypt of the period benned her finger nails—as London's smart set is doing this season.

Read the Advertisements

Children Cry for Fletcher's CASTORIA

It was only after years of research in the fields of herbs and roots for a combination of purely vegetable matter that would have all the virtues of Castor Oil, without its disagreeable, nauseating properties, especially when used for infants or children, that the formula used in Fletcher's Castoria was found, and which for over 30 years has proven its worth. Try it.

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Chas. H. Fletcher

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THE CENTAUR COMPANY, NEW YORK CITY

LIVE STOCK NEWS

PUREBRED HOGS ARE BETTER

Much to Be Learned Concerning Relative Merits of Scrub and Cross-bred Animals.

(Prepared by the United States Department of Agriculture.)

Although there is a higher percentage of purebred hogs in the country than of any other class of live stock, there is still much room for improvement. And there is much to be known concerning the relative merits of scrubs, crossbreds and purebreds. To make some of the points clearer, the animal husbandry division of the United States Department of Agriculture, is starting a breeding and feeding experiment that will contrast the results of using scrub, crossbred and purebred boars on scrub and crossbred sows. If appropriations provide sufficient money



Purebred Duroc-Jersey Boar.

It may be that the effect of using crossbred and scrub boars on purebred sows will be studied.

Ten crossbred sows, of various breed mixtures, and ten scrub sows of the razor-back kind will be used. Half of each of those groups will be bred to a crossbred, and half of the other group will be bred to a scrub. This same scheme of breeding will be carried on from generation to generation. Some of the offspring will be fed out and some of them will be kept for breeding before being fed out. Sows from the different lots will be put in feed lots together and fed alike, so that a fair comparison can be made. Some of these scrubs and crossbreds will be compared in feeding trials with purebreds raised on the department's experimental farm at Beltsville, Md. Some will be put into different experimental lots on various feeds.

Nearly everybody thinks the purebred is superior to the scrub, but there is a disagreement among farmers about the merits of purebred and crossbred feeders. The department hopes that in due time its experiments will give results that will answer any doubts.

Habits of the Birds.

Most birds' families do not keep together, but scatter upon leaving the nest. But the bluejay, bluebird, the kingbird and a few others less generally known live together the greater part of the year.

For earache, toothache, pains, burns, scalds, sores, try Dr. Thomas' Eucletic Oil; a splendid remedy for emergencies—advertisement.

Estate of John Laraway

COMMISSIONER'S NOTICE

The undersigned, having been appointed by the Honorable Probate Court for the District of Columbia, Commissioners to receive, examine and adjust the claims and demands of all persons against the Estate of John Laraway, late of Johnson, in said District, deceased, and all claims exhibited in offset thereto hereby give notice that we will meet for the purpose aforesaid, at the Store of H. M. Maxwell in town of Johnson, in said District & 25th day of Feb. & 15th day of July next, from 10 o'clock a. m. until 12 o'clock p. m. each of said days, and that six months from the 17th day of January A. D. 1922 is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Johnson this 20th day of January A. D. 1922.

W. F. S. J. T. S.

Commissioners.

True to the Proverb.
Sub-head—"Shot to death, he refuses to give name of assassin." His excuse, no doubt, being that dead men should tell no tales.—Boston Transcript.

Comparatively Little Water in Lakes.
All the lakes in the world are estimated to contain only 2,000 cubic miles of water, compared with 324,000,000 cubic miles of water in the oceans.

Cynic!
The principal trouble with matrimony is that you can't marry a girl and still want to sit alone with her in the dark.

Bulgarians Learn to Work.
One week of manual and agricultural labor is in future to be included in the year's work of every Bulgarian school, for boys and girls alike.

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